Application No.: 10/529,014

Response to Office Action mailed: July 3, 2008 Amendment & Reply dated: January 5, 2009

AMENDMENTS TO THE CLAIMS

The following listing of claims replaces all prior listings of claims:

Listing of Claims:

- 1. (Currently Amended) A method of <u>preventing decline of</u>, improving, <u>or</u> enhancing, <u>or preventing decline of normal cognitive ability</u> responses <u>of cognitive abilities</u> of a healthy person comprising administering a composition comprising arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid <u>in an amount sufficient to prevent decline of</u>, improve, or enhance cognitive ability responses of a healthy person.
- 2. (Previously Presented) The method according to claim 1, wherein the compound with arachidonic acid as a constituent fatty acid is an arachidonic acid alcohol ester or a triglyceride, phospholipid or glycolipid containing arachidonic acid as part or all of the constituent fatty acid.
- 3. (Previously Presented) The method according to claim 2, wherein the triglyceride containing arachidonic acid as part or all of the constituent fatty acid is a triglyceride having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.
- 4. (Previously Presented) The method according to claim 3, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.
- 5. (Previously Presented) The method according to claim 4, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.
- 6. (Currently Amended) A method of <u>preventing decline of</u>, improving, <u>or</u> enhancing, <u>or preventing decline of normal cognitive ability</u> responses <u>of cognitive abilities</u> of a healthy person comprising administering a composition containing triglycerides containing arachidonic acid as part or all of the constituent fatty acid, wherein the arachidonic acid content

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of triglycerides containing arachidonic acid as part or all of the constituent fatty acid is at least 10 wt% of the total fatty acid in the triglycerides.

7. (Cancelled)

- 8. (Previously Presented) The method according to claim 6, wherein the composition contains triglycerides containing arachidonic acid as part or all of the constituent fatty acid are extracted from microbes belonging to the genus *Mortierella*.
- 9. (Previously Presented) The method according to claim 6, wherein the composition containing triglycerides contains arachidonic acid as part or all of the constituent fatty acid are triglycerides containing no eicosapentaenoic acid or containing no more than 1% eicosapentaenoic acid.
- 10. (Currently Amended) A method of <u>preventing decline of</u>, improving, <u>or</u> enhancing, <u>or preventing decline of normal cognitive ability</u> responses <u>of cognitive abilities</u> of a healthy person comprising administering a composition comprising triglycerides including at least 5 mole percent of triglycerides with medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.
- 11. (Previously Presented) The method according to claim 10, wherein the mediumchain fatty acids are selected from among fatty acids of 6 to 12 carbons.
- 12. (Previously Presented) The method according to claim 11, wherein the medium-chain fatty acids are selected from among fatty acids of 8 carbons.
- 13. (Previously Presented) The method according to claim 1 with effects of improving, enhancing, or preventing decline of the normal responses of a healthy person of processing speed or response speed with respect to events selected from the group consisting of

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auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.

- 14. (Previously Presented) The method according to claim 1 with effects of improving, enhancing, or preventing decline of the normal response of concentration of a healthy person with respect to events selected from the group consisting of auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.
- 15. (Previously Presented) The method according to claim 1 with effects of decline prevention, improvement or enhancement of the normal response of awareness level of a healthy person, as a cognitive ability.
- 16. (Previously Presented) The method according to claim 1 with effects of improving, enhancing, or preventing decline of the normal response of discriminatory ability of a healthy person with respect to events selected from the group consisting of auditory stimuli, visual stimuli, olfactory stimuli, gustatory stimuli and somatosensory stimuli, as a cognitive ability.
- 17. (Previously Presented) The method according to claim 1 with an effect of shortening P300 latency of the event related potentials of brain (P300), as a response index of cognitive ability.
- 18. (Previously Presented) The method according to claim 1 with an effect of augmenting the P300 amplitude of the event related potentials of brain (P300), as a response index of cognitive ability.
- 19. (Previously Presented) The method according to claim 1, wherein the composition is a food composition or pharmaceutical composition.

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- 20. (Withdrawn) A food composition containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid, in an amount such that the daily ingestion for an adult is 0.001-20 g in terms of arachidonic acid.
- 21. (Withdrawn) A food composition according to claim 20, wherein the compound with arachidonic acid as a constituent fatty acid is an arachidonic acid alcohol ester or a triglyceride, phospholipid or glycolipid comprising arachidonic acid as part or all of the constituent fatty acid.
- 22. (Withdrawn) A food composition according to claim 21, wherein the triglyceride containing arachidonic acid as part or all of the constituent fatty acid is a triglyceride having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.
- 23. (Withdrawn) A food composition according to claim 22, wherein the mediumchain fatty acids are selected from among fatty acids of 6 to 12 carbons.
- 24. (Withdrawn) A food composition according to claim 23, wherein the mediumchain fatty acids are selected from among fatty acids of 8 carbons.
- 25. (Withdrawn) A food composition characterized in that the composition contains at least 0.001 wt% of triglycerides having medium-chain fatty acids bound at the 1,3-positions and arachidonic acid bound at the 2-position.
- 26. (Withdrawn) A food composition according to claim 25, wherein the medium-chain fatty acids are selected from among fatty acids of 6 to 12 carbons.
- 27. (Withdrawn) A food composition according to claim 26, wherein the mediumchain fatty acids are selected from among fatty acids of 8 carbons.

PATENT

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- 28. (Withdrawn) A composition according to claim 20, wherein the food composition is a functional food, nutritional supplement food, special health care food or geriatric food.
- 29. (Withdrawn) The method according to claim 1, which further comprises docosahexaenoic acid and/or a compound with docosahexaenoic acid as a constituent fatty acid.
- 30. (Withdrawn) The method according to claim 29, wherein the compound with docosahexaenoic acid as a constituent fatty acid is a docosahexaenoic acid alcohol ester or a triglyceride, phospholipid or glycolipid comprising docosahexaenoic acid as part or all of the constituent fatty acid.
- 31. (Withdrawn) The method according to claim 29, wherein the arachidonic acid/docosahexaenoic acid ratio (by weight) in a combination of the arachidonic acid and docosahexaenoic acid is in the range of 0.1-15.
- 32. (Previously Presented) The method according to claim 1, wherein eicosapentaenoic acid is also present in the composition in an amount not exceeding 1/5 of the arachidonic acid in the composition.
- 33. (Withdrawn) A process for production of a food composition for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person, comprising combining arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid, either alone or with a food material containing either essentially no or only a trace amount of arachidonic acid.
- 34. (Withdrawn) A method for marketing a composition for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid, the method for marketing a composition with effects of decline prevention, improvement or enhancement of normal responses of cognitive abilities of a healthy person comprising using a packaging

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container and/or merchandising tool which indicates that the composition and/or components in the composition to improve, enhance, or prevent decline of normal responses of cognitive abilities of a healthy person.

35. (Withdrawn) A composition for improving, enhancing, or preventing decline of normal responses of cognitive abilities of a healthy person, comprising composition containing arachidonic acid and/or a compound with arachidonic acid as a constituent fatty acid which is marketed using a packaging container and/or merchandising tool for the composition indicating that the composition and/or components in the composition of to improve, enhance, or prevent decline of normal responses of cognitive abilities of a healthy person.

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